

ABSTRACT OF THE DISCLOSURE

Novel antifreeze polypeptides which can be easily obtained from an abundant natural source. Antifreeze polypeptides obtained from carrots show markedly better properties as compared to polypeptides obtained from other vegetables. The antifreeze polypeptides of the invention are capable of providing good recrystallization inhibition properties without significantly changing the crystal shape of the ice-crystals, therewith possibly leading to more favorable properties, e.g., soft ice-cream.